

Turnip Soup

Ingredients

3 oz. of butter, 9 good-sized turnips, 4 onions, 2 quarts of stock No. 106, seasoning to taste.

Method

Melt the butter in the stewpan, but do not let it boil; wash, drain, and slice the turnips and onions very thin; put them in the butter, with a teacupful of stock, and stew very gently for an hour. Then add the remainder of the stock, and simmer another hour. Rub it through a tammy, put it back into the stewpan, but do not let it boil. Serve very hot.

Source: Mrs Beeton's Book of Household Management (1861)

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